

BUZET SANS SOUFRE

AOP BUZET

GENEROUS & CONCENTRATED RED WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

The Buzet wine region is located at the intersection of two big wine-growing regions. It is very close to the Bordeaux region by its grape varieties, soils and climate influences but Buzet keeps its accent from the proximity of the South West region. The Merlot dominates the blend and gives its roundness and fruity aromas to this wine. On the other hand, the Cabernet Sauvignon will bring its structure and freshness. These Bordeaux grape varieties get a Gascony approach on this sulphite free wine...

WINEGROWING:

- Grape variety: 80% Merlot – 20% Cabernet Sauvignon
- Climate: Buzet profit from a major oceanic climate. However, it defers from the Bordeaux region with less rainfall. Summer can be very hot and dry but it is not rare to see storms in August that are violent and sometimes matched with hailstorms. Autumn is generally mild and therefore perfect for good grape ripeness.
- Terroir: the Buzet appellation is located on a tight stroke of soil between the Garonne River and the north of the Landes forest. The hills come go slowly down to the Garonne River. The Merlot grapes prefer brown calcareous soils located in the middle of the hills whereas the Cabernet Sauvignon grapes like the poor rocky soils at the top of the hill.

WINEMAKING & AGEING:

Harvest starts around the 15th of September with the Merlot and ends close to the 10th of October with the late Cabernet Sauvignon grapes. The vinification is done in order to keep the fruitiest aromas from the grape. Maceration last for approximately 18 days. We have decided to elaborate this wine without the use of sulphites to keep the grape aromas. The absence of these sulphites forces us to work with extreme care and attention during the entire process.

TASTING NOTES:

This Buzet has a profound grenat colour. On the nose, we find the typical ripe red & black fruit aromas from the Merlot with a touch of liquorice from the Cab Sauvignon. On the palate, this blend offers great body while keeping its freshness. Both full-bodied and rich, this wine gives an impression of roundness with slightly grilled aromas. The finish is profound and long, with ripe fruit aromas like cherry and plum...

SERVING & PAIRING:

- Service temperature: 16 °C
- Ageing potential: 4 years
- Food pairing: duck breast, lamb, daube, beef, cassoulet, cheese...



EAN: 3760201501221
Weight: 1.36 kg
NOMACORC
Dim: 297 x 83 ø mm



EAN: 23760201501225
Dim : H190 x L315 x l260

6 BT

Bt orientation: →
Weight: 8.4 kg



EUR (80 x 120 cm)
8 layers x 11 cs = 88 cs

Weight: 800 kg
Height : 1,7 m



EAN : 13760201501228
Dim : H190 x L510 x l315

12 BT

VMF (100 x 120 cm)
5 layers x 12 cts = 60 cts



VMF (100 x 120 cm)
5 lavers x 12 cts = 60 cts

Weight : 1 000 kg
Height : 1,7 m